

AMENDMENTS TO THE CLAIMS

1. (Currently amended) A computer-implemented method of producing a production run schedule of bakery products, the method including the steps of:

in response to determining the number and type of bakery products to be produced, ~~including a determining the dough type~~[[, a]] and weight of dough of each [[said]] bakery product ~~and a number of said bakery products to be produced;~~

organizing each bakery product into a group according to the dough type of the bakery product;

calculating a total weight of dough [[of]] for each type of bakery product to be produced;

calculating [[a]] the number of full batches that can be produced of each type of bakery product, a full batch being based on the consumption of whole bags of flour;

calculating a weight of dough for each bakery product that cannot be produced in a full batch comprising a whole number of bags of flour; [[and]]

combining the respective weights of dough for bakery products of the same dough type that cannot be produced in a full batch comprising a whole number of bags of flour into ~~such a batch~~ combined batches; and

displaying the full and combined batches on a computer display to permit subsequent amendment.

2. (Currently amended) A computer-implemented method according to Claim 1, wherein the combined batches are full batches.

3. (Currently amended) A computer-implemented method according to Claim 1, wherein the run schedule is amendable to ensure each batch in the schedule ~~includes a whole number of bags of flour~~ is a full batch.

4. (Currently amended) A computer-implemented method according to Claim 3, wherein the number of bakery products is amendable to ~~obtain full batches to ensure that each~~ batch in the schedule is a full batch.

5. (Currently amended) A computer-implemented method according to Claim 2, wherein the sequence of batches in the schedule is amendable.

6. (Currently amended) A computer-implemented method according to Claim 1, wherein the bakery products of the same dough type are arranged in consecutive batches.

7. (Currently amended) A computer-implemented method according to Claim 1, wherein the number of bakery products is multiplied by a weight of dough required to form a single bakery product, thereby ~~to calculate the~~ calculating a total weight of dough for ~~[[the]]~~ each type of bakery product.

8. (Canceled)

9. (Currently amended) A computer-implemented method according to Claim ~~[[8]]~~ 1, wherein the step of displaying the full and combined batches involves displaying the batches graphically.

10. (Currently amended) A computer-implemented method according to Claim 9, wherein the graphical display of batches includes graphical identification of bakery products forming ~~[[the]]~~ each displayed batch.

11. (Currently amended) A computer-implemented method according to Claim 1, wherein the method includes the further step of providing a schematic layout of dough pieces on baking trays or in containers, prior to proving or baking.

12. (Currently amended) A ~~computer~~ computer-readable storage medium containing computer-executable program instructions that, when executed by a computer, cause the computer to produce a schedule for scheduling a production run of determined bakery products in predetermined quantities, ~~the program being capable of performing the steps of by:~~

determining the dough type and weight of dough of each bakery product to be produced;

organizing each bakery product into a group according to the dough type of the bakery product;

calculating a total weight of dough [[of]] for each type of bakery product to be produced;

calculating [[a]] the number of full batches that can be produced of each type of bakery product, a full batch being based on the consumption of whole bags of flour;

calculating a weight of dough for each bakery product that cannot be produced in a full batch comprising a whole number of bags of flour; [[and]]

combining the respective weights of dough for bakery products of the same dough type that cannot be produced in a full batch comprising a whole number of bags of flour such into a batch combined batches; and

displaying the full and combined batches on a computer display to permit subsequent amendment.

13. (Currently amended) A ~~computer~~ computer-readable storage medium containing computer-executable program instructions according to Claim 12, wherein the combined batches are full batches.

14. (Currently amended) A ~~computer~~ computer-readable storage medium containing computer-executable program instructions according to Claim 12, wherein the ~~program performs the further step of displaying~~ the instructions, when executed, also cause the computer to display the batches to permit subsequent amendments of the schedule.

15. (Currently amended) A ~~computer~~ computer-readable storage medium containing computer-executable program instructions according to Claim 14, wherein the batches are displayed graphically.

16. (Currently amended) A ~~computer~~ computer-readable storage medium containing computer-exccutable program instructions according to Claim 15, wherein the graphical display of batches includes a graphical identification of the bakery products forming [[the]] each displayed batch.

17. (Currently amended) A ~~computer~~ computer-readable storage medium containing computer-executable program instructions according to Claim 16, wherein the program provides a schematic layout of dough pieces on baking trays or in containers, prior to proving or baking.

18. (Currently amended) A baking system including:
a computer ~~with memory~~; and
a ~~computer~~ computer-readable storage medium containing computer-executable program instructions according to Claim [[11]] 12.

19. (Currently amended) A baking system according to Claim 18, wherein the baking system also includes baking machinery linked to the computer for control thereby.

20. (Currently amended) A baking system according to Claim 19, wherein the baking machinery ~~provide~~ provides feedback to the program, the ~~feed-back~~ feedback comprising [[any]] information including one or more of the following:

- (a) ingredients mixing and loading times expressed as a machine efficiency;
- (b) individual batch mixing times;
- (c) total mixing time;
- (d) total lead time;

- (e) total time to produce a production run;
- (f) failed production; and
- (g) amendments made to the production run.

21. (Currently amended) A ~~computer~~ computer-readable storage medium containing a computer program for scheduling a production run of determined bakery products in predetermined quantities, ~~the computer program being in a computer-readable form and being capable of performing the steps of by:~~

determining the dough type and weight of dough of each bakery product to be produced;
organizing each bakery product into a group according to the dough type of the bakery product;

calculating a total weight of dough ~~[[of]]~~ for each type of bakery product to be produced;
calculating ~~[[a]]~~ the number of full batches that can be produced of each type of bakery product, a full batch being based on the consumption of whole bags of flour;

calculating a weight of dough for each bakery product that cannot be produced in a full batch comprising a whole number of bags of flour; and

combining the respective weights of dough for bakery products of the same dough type that cannot be produced in a full batch comprising a whole number of bags of flour into such a batch into combined batches.

22. (Currently amended) ~~[[A]]~~ Computer-readable storage medium containing a computer program according to Claim 21, wherein the combined batches are full.

23. (Currently amended) ~~[[A]]~~ Computer-readable storage medium containing a computer program according to Claim 21, wherein the program performs the further step of displaying the batches to permit subsequent amendments of the schedule.

24. (Currently amended) [[A]] Computer-readable storage medium containing a computer program according to Claim 23, wherein the batches are displayed graphically.

25. (Currently amended) [[A] Computer-readable storage medium containing a computer program according to Claim 24, wherein the graphical display of batches includes a graphical identification of the bakery products forming the displayed batch.

26. (Original) A computer program according to Claim 25, wherein the program provides a schematic layout of dough pieces on baking trays or in containers, prior to proving or baking.